

TO DRINK | DA BERE

Wine is sunlight held together by water. Galileo Galilei

	Gls	Btle	Red	Gls	Btle
Prosecco & Sparkling					
Astoria Prosecco DOC Veneto-Italy, Grape Variety – Prosecco Superiore Food Pairing: breads, antipasti, seafood	\$15	\$62	Cascina Chicco Langhe Nebbiolo Piemonte – Italy, Grape Variety – Nebbiolo <i>Note: Nebbiolo is a premium grape, lightly coloured, full bodied and tannic</i> Food Pairing: meat, sausage, pork, rich pizza		\$85
Jarrett's Prosecco Orange – NSW, Grape Variety – Prosecco Food Pairing: vegetables, cheeses, seafood	\$11	\$52	Milton Vineyards Pinot Noir Freycinet Coast,- TAS, Grape Variety – Pinot Noir Food Pairing: pasta, red meats, poultry, rich pizza		\$72
2019 Pet Nat Trebbiano Natural Abruzzo - Italy, Grape Variety – Trebbiano <i>(see also under white wines)</i> Food Pairing: excellent as an aperitivo, light pasta dishes, fish crustaceans		\$63	Querceto Chianti Toscana – Italy, Grape Variety –Sangiovese 92%, Canaiolo, Colorino, Mammolo, Ciliegiolo 8% Food Pairing: cheeses, red meats, rich pizza	\$15	\$66
Rose			2018 Le Caniette Rosso Bello Piceno M-S DOC Organic Marche – Italy, Grape Variety – Montepulciano, Sangiovese Food Pairing: pizza, salumi, very versatile	\$14	\$60
2019 Varvaglione 12emezzo Rosato, Puglia – Italy, Grape Variety – Negroamare del Salento Food Pairing: versatile with all dishes especially pizza	\$12	\$53	Astoria Caranto Pinot Noir Veneto - Italy , Grape Variety Pinot Noir Food Pairing: pizza, antipasto, prosciutto	\$13	\$55
Rochford Latitude ROSE' Yarra Valley – Vic, Grape Variety – Pinot Noir Food Pairing: versatile with all dishes especially pizza	\$11	\$52	2018 Lloyd Brothers Presshouse Shiraz McLaren Vale - SA, Grape Variety – Shiraz Food Pairing: versatile with all dishes including pizza	\$11	\$52
White			Spritz \$15 Aperol Spritz Aperol, Prosecco, soda Hugo Prosecco, elderflower liqueur, mint, lime		
Villa Sparina Gavi di Gavi Piemonte – Italy, Grape Variety – Cortese <i>Note: Gavi Cortese is a premium ranking Italian dry white wine produced in the province of Alessandria.</i> Food Pairing: gnocchi, seafood		\$83	Mocktails \$12 <i>(+\$6 add your favourite spirit for an extra "fizz")</i> Passionfruit Spritz Passionfruit syrup, lime, soda, mint Grapefruit Fizz Grapefruit juice, lime, soda, rosemary		
2019 Pet Nat Trebbiano Abruzzo - Italy, Grape Variety – Trebbiano <i>Note: A lovely natural wine made through a single fermentation process creating the pettillance naturally thus containing a slight fizz.</i> Food Pairing: excellent as an aperitivo, light pasta dishes, fish crustaceans		\$63	Cocktails \$18 Lemon Kiss Gin, limoncello, lemon juice, sugar, orange blossom water Summer Quench Watermelon, elderflower, gin, lime Montenegroni Montenegro, rosso antico, gin, angostura bitters Posh Plum Headlands Plum Gin, pama, sugar, llme, orange bitters soda \$20 Sweet Surrender Pavan, gin, lemon juice, acquafaba, sugar syrup, hibiscus syrup \$20 <i>*acquafaba: water from cooked beans, used instead of egg whites</i>		
Good Catholic Girl Riesling Clare Valley - SA, Grape Variety – Riesling Food Pairing: crustaceans, fish	\$14	\$60	Classics \$17 Negroni, Margarita, Espresso Martini, Cosmo, Whiskey / Amaretto Sour, Mojito, Old Fashioned		
2019 Le Caniette Lucrezia Passerina DOC Organic Marche – Italy, Grape Variety – Passerina <i>Note: slightly dry white wine w/ aromas of apricot, peach, pear, honey, white flowers, thyme, sage, citrus fruits</i> Food Pairing: seafood	\$14	\$60	Beer & Cider Peroni Light, Italy \$8 Peroni Nastro Azzuro, Italy \$9 Moretti, Italy \$9 Corona, Mexico \$9 Menabrea, Italy \$9		
Stella Bella Sauvignon Blanc Margaret River - WA, Grape Variety – Sauvignon Blanc Food Pairing: crustaceans, fish	\$14	\$56	Draught Beer Yenda Pale Ale, Aus \$8.50 Feral Biggie Juice IPA, Aus \$9.50		
Cincinnato Pantaleo Greco IGP Lazio – Italy, Grape Variety – Greco, indigenous of Cori <i>Note: Greco is made in Italy of Greek origins from partially dried grapes making it slightly sweet and balanced with citrus and herbal notes.</i> Food Pairing: starters, pasta, fish	\$14	\$60	Cider Pressman's Apple, Aus \$9.50		
Astoria Pinot Grigio Alisia Veneto – Italy, Grape Variety – Pinot Grigio Food Pairing: seafood, pasta w/ seafood	\$12	\$53	Non alcoholic Soft Drinks – \$4.50		
Otro Vino Chardonnay Organic & Natural Margaret River, WA – Australia, Grape Variety – Chardonnay Food Pairing: Pizza, vegetables, fried fish	\$12	\$53	Digestives \$9 Amaro Averna, Sicily Amaro Montenegro, Bologna Amaro del Capo, Calabria Limoncello, Sicily Grappa, Veneto		
			Hot Tea & Coffee		
			<i>Bottomless Purezza Sparkling Filtered Water – \$4 per head</i>		

15% surcharge on public holidays | 1.3% surcharge on all credit card merchant fees transactions | Menu is subject to change | No changes to the dishes - you are welcome to order extras on the side | Whilst we take every care, there maybe traces of gluten & nuts. Please advise of allergies | (Ve) Vegan, (V) Vegetarian (GF) Gluten Free (DF) Dairy Free